

F. that the topping composition can be applied to a food product by dipping the food product in the topping composition.

**25.** The topping of claim 24 wherein the topping is sufficiently fluid at 32° F. that the topping composition can be applied to a food product by dipping the food product in the topping composition.

**26.** The topping of claim 24 wherein the flavoring comprises one or more of a sweetener, a fruit flavor, a vegetable flavor, a dairy flavor, a cheese flavor, a spice, a hot flavor, a chocolate flavor, and combinations thereof.

**27.** The topping of claim 24 wherein the topping composition is an icing and the flavoring is a sweetener.

**28.** The topping of claim 27 wherein the composition comprises from about 25 to about 45% by weight powdered sugar.

**29.** The topping of claim 24 wherein the water-activity reducing agent comprises glycerine, sorbitol, mannitol, or a combination thereof.

**30.** The topping of claim 24 wherein the composition has a melting point in the range from about minus 32 to minus 28° C.

**31.** The topping of claim 24 wherein the composition has a viscosity in the range from about 500,000 centipoise to about 10,000,000 centipoise at 0° F., as measured using a Rheometrics Model SR-500 Differential Stress Rheometer.

**32.** The topping of claim 24 comprising:

from about 12 to about 20 weight percent fat;

from about 30 to about 60 weight percent flavoring;

from about 9 to about 22 weight percent water; and

high fructose corn sweetener; and

water-activity reducing agent.

**33.** The topping of claim 32 wherein the composition comprises up to about 15% by weight water-activity reducing agent.

**34.** The topping of claim 32 wherein the composition comprises from about 5 to about 70 weight percent high fructose corn sweetener.

**35.** The topping of claim 32 wherein the composition comprises from about 10 to about 40 weight percent high fructose corn sweetener.

**36.** The of claim 32 wherein the fat comprises a mixture of liquid oil and hydrogenated shortening, and the ratio of liquid oil to liquid oil plus hydrogenated shortening is in the range from about 0.26:1 to 0.43:1.

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